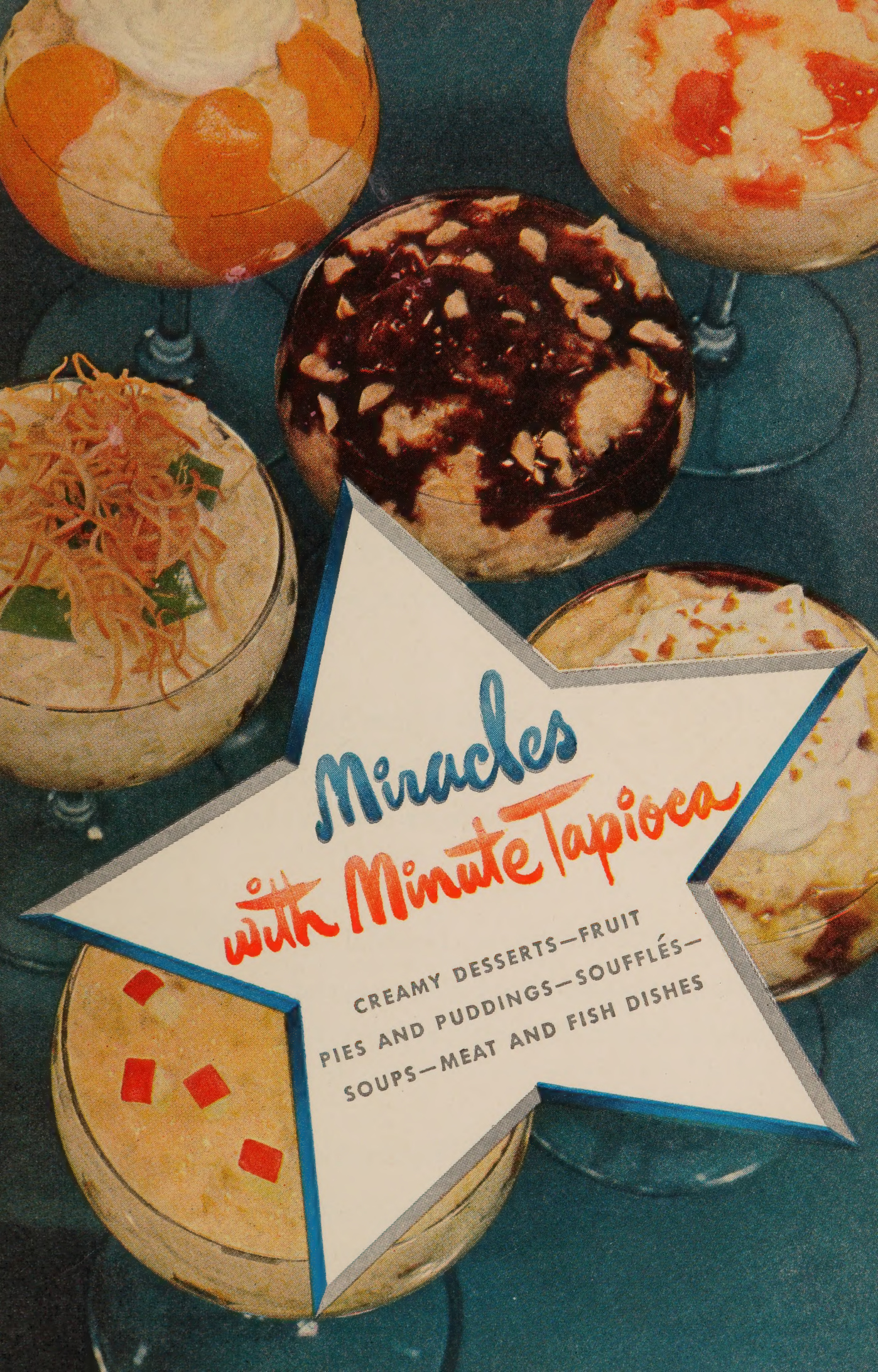
Miracles
with Minute Tapioca
CREAMY DESSERTS—FRUIT
PIES AND PUDDINGS—SOUFFLÉS—
SOUPS—MEAT AND FISH DISHES

Minute Miracles that

Minute Tapioca makes *fluffy, luscious creams to serve plain or to vary in dozens of wonderful new ways.* *(See pages 4, 5, and 6.)*

Minute Tapioca keeps *juicy pies from running out into the oven and thickens 'em to your taste!* *(See how on pages 7, 8, and 9.)*

Minute Tapioca transforms *all kinds of fruits into bright, fresh-flavored dessert treats.* *(See pages 10 and 11 for good recipes.)*

Minute Tapioca produces *such beautiful oven dishes—perfect cobblers, high sponge puddings, and puffs.* *(See pages 14, 15, 16.)*

Minute Tapioca thickens *cream soups—any soup—just exactly right. And it takes only a sprinkle to do it.* *(See page 17.)*

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every gal should know

Minute Tapioca keeps *light, puffy soufflés and omelets from flopping before they're served.* *(You'll find the secret on pages 18 and 19.)*

Minute Tapioca turns out *savory, flavory meat loaves and casserole dishes that slice or serve to perfection.* *(See pages 20, 21, 22.)*

Now, how could any smart cook think of keeping house without Minute Tapioca at her finger tips . . . for wonderful creams, so full of milk-and-egg nourishment, and for fruit desserts and pies, too.

Minute Tapioca is so easy and quick to use. It guarantees success with many a difficult dish. Just sprinkle it on or mix it in before cooking . . . there's no special preparation needed.

But do follow these sure tested recipes. They bring a whole new world of cooking wonders—maybe a miracle for the very next meal. Surely, you are going to find all kinds of good luck here with Minute Tapioca.

Frances Barton

Consumer Service Department

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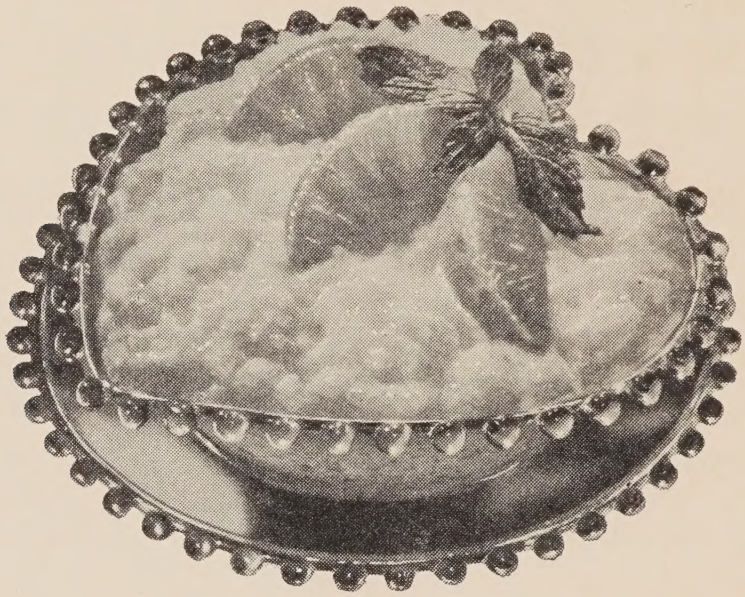
Minute Tapioca Creams

THE DESSERT THAT SAYS, "SHE'S A VERY SPECIAL COOK!"



FRANCES BARTON *says:*

The MIRACLE *is—lightness, fluffiness, creaminess beyond your most delicious hopes!*

Minute Tapioca Cream

1 egg white
2 tablespoons sugar
1 egg yolk
2 cups milk
3 tablespoons Minute Tapioca
2 or 3 tablespoons sugar
⅛ teaspoon salt
½ teaspoon vanilla

★Beat egg white until foamy throughout (not just on top). Add 2 tablespoons sugar, one at a time, and continue beating with rotary egg beater until mixture will stand in soft peaks. Set aside.

Mix egg yolk with about ¼ cup of the milk in saucepan. Add Minute Tapioca, remaining milk, 2 or 3 tablespoons sugar, and the salt. Place over medium heat. Cook and stir until mixture comes to a full boil—this takes 5 to 8 minutes. (Do not overcook.) Remove from heat.

Tip 1. *Be sure tapioca mixture bubbles all over, not just around the edge, before you remove it from the heat.*

Pour a small amount of hot tapioca mixture gradually on egg-white meringue, blending well. Then quickly stir in remaining tapioca mixture. Add vanilla. Cool, stirring once after 15 to 20 minutes. Chill. Serve plain or with cream. Makes 4 or 5 servings.

Tip 2. *Tapioca mixture should be hot when it is stirred into the egg-white meringue. The hotter the tapioca and the faster you blend it into the meringue, the thicker and fluffier your pudding will be!*

To double this recipe, use 1 or 2 eggs, ⅓ cup Minute Tapioca, and double all the other ingredients.

Glamorous Ways with Minute Tapioca Cream

FRANCES BARTON *says:*

The MIRACLE *is—variety, a new dessert whenever you wish with flavors or garnish to suit!*

1 **Butterscotch Cream.** Fold butterscotch sauce into Minute Tapioca Cream. Top servings with additional sauce, whipped cream, and a pecan to garnish. For the sauce, melt 4 tablespoons butter, add ⅓ cup brown sugar (packed), and cook until sugar melts.

2 **Fig Fancy.** Top each serving of Minute Tapioca Cream with fig sauce, made by cooking together 5 minutes: 1 cup chopped dried figs, ½ cup brown sugar (packed), dash of salt, and 1 cup water.

3 **Banana Whirl.** Slice banana and arrange around sherbet glasses. Fill with Minute Tapioca Cream. Garnish with maraschino cherries.

4 **Orange Mint.** Fold whipped cream into Minute Tapioca Cream. Pile in glasses. Garnish with sweetened orange sections and mint.

5 **Creamy Strawberries.** Place sliced strawberry sauce in sherbet glasses. Cover with Minute Tapioca Cream; garnish with sauce.

6 **Chocolate Half-and-Half.** Fold chocolate sauce (or syrup) into part of Minute Tapioca Cream. Serve in sherbet glasses, side-by-side with plain Minute Tapioca Cream.

7 **Coconut Crest.** Top servings of Minute Tapioca Cream with toasted Baker's Shredded Coconut and cubes of mint jelly.

8 **Peach Cream Tapioca.** Border servings of Minute Tapioca Cream with canned or fresh peaches. Top with whipped cream.

9 **Rhubarb Delight.** Place spoonfuls of cooked pink rhubarb sauce in glasses. Top with Minute Tapioca Cream; add rhubarb to garnish.

10 **Chocolate Nut Sundae.** Pour chocolate sauce on servings of Minute Tapioca Cream. Sprinkle with chopped nuts.

11 **Peanut Brittle Trifle.** Fold coarsely crushed peanut brittle into Minute Tapioca Cream (while warm). Top servings with whipped cream and crushed brittle.

12 **Apple Match-Stick Tapioca.** Cut cored red apples in match-stick pieces. Fold 1 cup apple sticks and ¼ teaspoon grated orange rind into Minute Tapioca Cream. Garnish with apple sticks.

These are the 12 desserts illustrated on the cover.

Chocolate Tapioca Cream

1 egg white
2 tablespoons sugar

1 egg yolk
2 cups milk
2 tablespoons Minute Tapioca
⅓ cup sugar
⅛ teaspoon salt
1 square Baker's Unsweetened Chocolate
½ teaspoon vanilla

★ Beat egg white until foamy throughout. Add 2 tablespoons sugar, 1 tablespoon at a time, and continue beating with rotary egg beater until mixture will stand in very soft peaks. Set aside.

Mix egg yolk with a small amount of the milk in saucepan. Add Minute Tapioca, remaining milk, ⅓ cup sugar, salt, and chocolate. Cook over medium heat until mixture comes to a full boil, stirring constantly—this takes 5 to 8 minutes.

Pour a small amount of hot tapioca mixture gradually on egg-white meringue, blending well. Then add remaining mixture, stirring constantly. Add vanilla. Cool, stirring once after 15 to 20 minutes. Chill. Makes 4 or 5 servings.

Candystore Surprise

1 egg white
2 tablespoons sugar

1 egg yolk
2 cups milk
3 tablespoons Minute Tapioca
1 tablespoon sugar
⅛ teaspoon salt
½ teaspoon vanilla
¼ cup crushed peanut brittle or peppermint candy

★ Beat egg white until foamy throughout. Add 2 tablespoons sugar, 1 tablespoon at a time, and continue beating with rotary egg beater until mixture will stand in very soft peaks. Set aside.

Mix egg yolk with a small amount of the milk in saucepan. Add Minute Tapioca, remaining milk, 1 tablespoon sugar, and salt. Place over medium heat. Cook until mixture comes to a full boil, stirring constantly—this takes 5 to 8 minutes.

Pour a small amount of hot tapioca mixture gradually on egg-white meringue, blending well. Then add remaining mixture, stirring constantly. Add vanilla and crushed candy. Cool, stirring once after 15 to 20 minutes. Chill. Serve plain or with cream. Makes 4 or 5 servings.

Banquet Creams

2 egg whites
¼ cup sugar

2 egg yolks
4 cups milk
⅓ cup Minute Tapioca
⅓ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
½ cup cream, whipped
1 cup fruit preserves*

★ Beat egg whites until foamy throughout. Add ¼ cup sugar, 2 tablespoons at a time, and continue beating with rotary egg beater until mixture will stand in very soft peaks. Set aside.

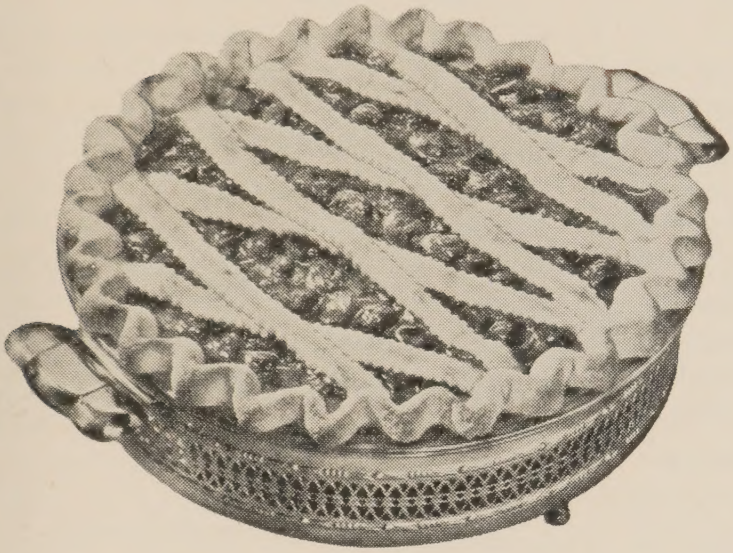
Mix egg yolks with a small amount of the milk in saucepan. Add Minute Tapioca, remaining milk, ⅓ cup sugar, and salt. Place over medium heat and cook until mixture comes to a full boil, stirring constantly—this takes 5 to 8 minutes.

Pour a small amount of hot tapioca mixture gradually on egg-white meringue, blending well. Then add remaining mixture, stirring constantly. Add vanilla. Cool, stirring once after 15 or 20 minutes. Chill. Spoon into sherbet glasses. Top each portion with about 2 tablespoons whipped cream and pour on about 2 tablespoons fruit preserves and syrup. Makes 8 to 10 servings.

*Use the syrup of fruit preserves, such as preserved peaches, cherries, or strawberries and garnish with a few pieces of fruit.

Pies and Tarts

RICH WITH FRUIT INSIDE THE PIE—NOT RUNNING AWAY



FRANCES BARTON *says:*

The MIRACLE *is—plenty of luscious juice kept where it belongs by Minute Tapioca magic.*

Fruit Pie Tips

★ Use Minute Tapioca to thicken any berry or juicy fruit pie. It is an excellent thickener for retaining the natural flavor and the bright, clear color of all fruits.

★ For a 9-inch pie use 1½ to 3 tablespoons of Minute Tapioca, depending on the juiciness of the fruit and the consistency of filling desired.

★ Fruit pies served warm are more juicy than those served cold. These pies have medium consistency when cold. If you serve pies warm, increase amount of Minute Tapioca slightly.

★ You can substitute Minute Tapioca for flour or cornstarch in any of your fruit pie recipes. Use the same amount of Minute Tapioca as cornstarch; use ¾ as much Minute Tapioca as flour. For example, if recipe calls for 2 tablespoons cornstarch, use 2 tablespoons Minute Tapioca; if recipe calls for 2 tablespoons flour, use 1½ tablespoons Minute Tapioca.

Crisscross Cherry Pie

3 tablespoons Minute Tapioca
1½ cups sugar
¼ teaspoon salt
4 cups pitted fresh red sour cherries
Pastry for 9-inch pie
1 tablespoon butter

★ Combine Minute Tapioca, sugar, salt, and cherries. Let stand 15 minutes, or while preparing pastry. Line a 9-inch pie pan with pastry rolled ⅛ inch thick. Trim pastry to extend ½ inch over rim. Fill with cherry mixture. Dot with butter. Moisten edge of pastry with water. Adjust strips of rolled pastry in lattice across the top. Flute rim. Bake in hot oven (425°F.) 45 minutes, or until syrup boils with heavy bubbles that do not burst.

Note: For two-crust pie, roll top crust ⅛ inch thick. Cut several slits to permit escape of steam. Adjust top crust, opening the slits with a knife. Bake in hot oven (425°F.) 55 minutes, or until done.

De Luxe Cherry Pie

2½ to 3 tablespoons Minute Tapioca
1 cup sugar
⅛ teaspoon salt
4 cups (2 No. 2 cans) drained pitted red sour cherries, water-packed*
½ cup cherry juice
Pastry for 9-inch pie
1 tablespoon butter

★ Combine Minute Tapioca, sugar, salt, cherries, and juice. Let stand 15 minutes. Line a 9-inch pie pan with pastry, rolled ⅛ inch thick. Fill with cherry mixture. Dot with butter. Moisten edge of pastry. Cut several slits in top crust to permit escape of steam. Adjust top crust, opening slits with knife. Bake in hot oven (425°F.) 55 minutes, or until syrup boils with heavy bubbles that do not burst.

*If syrup-packed, use ¾ cup sugar.

For an 8-inch cherry pie, use 2 cups (No. 2 can) of water-packed* cherries, 1½ tablespoons Minute Tapioca, ½ cup sugar, ⅛ teaspoon salt, ½ cup cherry juice, and 1 tablespoon butter. Prepare as for 9-inch pie.

*If syrup-packed, use ⅓ to ½ cup sugar.

Apricot Pie

2½ tablespoons Minute Tapioca
¾ cup sugar
⅛ teaspoon salt
2¼ cups (No. 2½ can) drained canned apricot halves, cut in half
1¼ cups apricot juice
Pastry for 9-inch pie
1 tablespoon butter

★ Combine Minute Tapioca, sugar, salt, apricots, and juice; let stand 15 minutes. Line a 9-inch pie pan with pastry rolled ⅛ inch thick. Fill with apricot mixture. Dot with butter. Moisten edge of pastry. Cut several slits in top crust to permit escape of steam. Adjust top crust, opening slits with knife. Bake in hot oven (425°F.) 55 minutes, or until syrup boils with heavy bubbles that do not burst.

Rhubarb Pie

3 tablespoons Minute Tapioca
1½ cups sugar
¼ teaspoon salt
4 cups rhubarb, cut in ½-inch pieces
Pastry for 9-inch pie
1 tablespoon butter

★ Combine Minute Tapioca, sugar, salt, and rhubarb; let stand about 15 minutes. Line a 9-inch pie pan with pastry rolled ⅛ inch thick. Fill with rhubarb mixture. Dot with butter. Moisten edge of pastry. Cut several slits in top crust to permit escape of steam. Adjust top crust, opening slits with knife. Bake in hot oven (425°F.) 50 minutes, or until syrup boils with heavy bubbles that do not burst.

Fresh Peach Pie

2½ to 3 tablespoons Minute Tapioca
¾ to 1 cup sugar
¼ teaspoon salt
4 cups sliced fresh peaches
1 tablespoon lemon juice
Pastry for 9-inch pie
1 tablespoon butter

★ Combine Minute Tapioca, sugar, salt, peaches, and lemon juice; let stand 15 minutes, or while pastry is being made. Prepare as for rhubarb pie (above). Bake in hot oven (425°F.) 55 to 60 minutes.

Blackberry and Apple Pie

1½ tablespoons Minute Tapioca
1 cup sugar
½ teaspoon salt
2 cups blackberries
2 cups sliced pared apples
1 tablespoon lemon juice
Pastry for 9-inch pie
2 tablespoons butter

★ Combine Minute Tapioca, sugar, salt, fruits, and lemon juice; let stand about 15 minutes. Line a 9-inch pie pan with pastry rolled ⅛ inch thick. Fill with fruit

mixture. Dot with butter. Moisten edge of pastry. Cut several slits in top crust to permit escape of steam. Adjust top crust, opening slits with knife. Bake in hot oven (425°F.) 50 minutes, or until done.

Favorite Apple Pie

1½ tablespoons Minute Tapioca
¾ cup sugar
⅛ teaspoon salt
¾ teaspoon cinnamon
¼ teaspoon nutmeg
2½ cups (No. 2 can) canned sliced apples
Pastry for 8- or 9-inch pie
2 tablespoons butter

★Combine Minute Tapioca, sugar, salt, cinnamon, nutmeg, and apples; let stand 15 minutes. Line pie pan with pastry rolled ⅛ inch thick. Fill with apple mixture; dot with butter. Moisten edge of pastry with cold water. Cut several slits in top crust to permit escape of steam. Adjust top crust, opening slits with a knife. Bake in hot oven (425°F.) 55 minutes, or until done.

For fresh apple pie, use 4 or 5 cups thinly sliced raw apples such as Greening, Rome Beauty, or MacIntosh.

Tapioca Pecan Tarts

3 tablespoons Minute Tapioca
¾ cup sugar
¼ teaspoon salt
½ cup water
1 cup dark corn syrup
3 eggs, slightly beaten
3 tablespoons butter
½ teaspoon vanilla
⅔ cup coarsely chopped pecan meats
9 unbaked 3½-inch tart shells

★Combine Minute Tapioca, sugar, salt, and water in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Add corn syrup, eggs, butter, and vanilla; stir until blended. Cool, stirring occasionally. Place 1 tablespoon chopped nut meats in each tart shell. Fill with tapioca mixture. Bake in hot oven (425°F.) 20 minutes, or until browned. Cool.

Fresh Blueberry Pie

3 tablespoons Minute Tapioca
¾ to 1 cup sugar
¼ teaspoon salt
4 cups wild or cultivated blueberries
1 tablespoon lemon juice
Pastry for 9-inch pie
1 tablespoon butter

★Combine Minute Tapioca, sugar, salt, berries, and lemon juice; let stand about 15 minutes. Line a 9-inch pie pan with pastry rolled ⅛ inch thick. Fill with berry mixture. Dot with butter. Moisten edge of pastry. Cut several slits in top crust to permit escape of steam. Adjust top crust, opening slits with knife. Bake in hot oven (425°F.) about 55 minutes.

Canned Blueberry Pie

3½ tablespoons Minute Tapioca
¼ cup granulated sugar
¼ cup brown sugar, firmly packed
Dash of salt
Dash of cinnamon
2⅔ cups (2 15-ounce cans) drained blueberries
1½ cups blueberry juice
2 tablespoons lemon juice
Pastry for 9-inch pie
2 tablespoons butter

★Combine Minute Tapioca, sugars, salt, cinnamon, berries, and juices. Let stand 15 minutes, while pastry is being made. Prepare as for fresh blueberry pie.

For an 8-inch blueberry pie, use 2½ cups (No. 2 can) blueberries and juice, 2½ tablespoons Minute Tapioca, 2 tablespoons granulated sugar, 2 tablespoons brown sugar, ¼ teaspoon salt, 1 tablespoon lemon juice, dash of cinnamon, and 1 tablespoon butter. Prepare as for fresh blueberry pie in recipe above.

Fruit Tapiocas

TART, TANGY, AND PRETTY, TOO, FROM ANY FRUIT YOU LIKE

FRANCES BARTON *says:*

The MIRACLE *is—so much from so little and flavors to sing, "It's spring, summer, or fall."*

Golden Apricot Arabesque

⅓ cup Minute Tapioca
1 cup sugar
¼ teaspoon salt
3 cups apricot juice and water
1 cup cooked apricot purée
½ cup cream, whipped
1¾ cups sweetened apricot sauce
1 tablespoon lemon juice

★ Combine Minute Tapioca, sugar, salt, and apricot juice and water in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Add apricot purée. Cool, stirring occasionally. Pour half of pudding (about 2 cups) into parfait glasses. Chill.

When remaining pudding is cold, fold in whipped cream and pile lightly on chilled pudding. Pour small amount of apricot sauce over each portion just before serving. Makes 8 to 10 servings.

For apricot juice, purée, and sauce, cook 1 pound (about 3 cups) dried apricots in 4 cups water until tender. Drain and add enough water to juice to make 3 cups. Rub half of apricots through sieve to make 1 cup purée. For the sauce, use remaining apricots; add 1 cup sugar and ¼ cup water and cook gently 1 minute. Cool and add lemon juice.

Spring Fruit Tapioca

¼ cup Minute Tapioca
1½ cups sugar
½ teaspoon salt
2½ cups rhubarb, cut in pieces
2½ cups water
1 cup shredded pineapple

★ Combine Minute Tapioca, sugar, salt, rhubarb and water in saucepan. Place over medium heat and cook until the mixture comes to a full boil, stirring constantly. Remove from heat. Cool, stirring occasionally. Add pineapple. Chill. Serve with plain or whipped cream. Makes 8 servings.

Sunbeam Tapioca

¼ cup Minute Tapioca
¾ cup sugar
⅛ teaspoon salt
½ cup pineapple juice
1 cup water
½ cup orange juice
1½ tablespoons lemon juice
1 orange, sectioned and diced
1 cup drained canned pineapple, diced

★ Combine Minute Tapioca, sugar, salt, pineapple juice, and water in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Add remaining fruit juices. Cool, stirring occasionally. Add fruit. Chill. Makes 6 servings.

Chantilly Orange Tapioca

¼ cup Minute Tapioca
½ cup sugar
¼ teaspoon salt
1½ cups water
1 cup orange juice
1 teaspoon grated orange rind
½ cup cream, whipped

★ Combine Minute Tapioca, sugar, salt, and water in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Add orange juice and rind. Remove from heat. Cool, stirring occasionally. Chill. Then fold in whipped cream. Makes 6 servings.

Strawberry Flamingo

1 quart strawberries
1 cup sugar
3 cups strawberry juice and water
¼ cup Minute Tapioca
½ teaspoon salt
½ cup cream, whipped

★ Hull and slice strawberries, add sugar, and let stand 30 minutes. Drain and add enough water to juice to make 3 cups. Combine berry juice and water, Minute Tapioca, and salt in saucepan and mix well. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Cool, stirring occasionally. Fold drained strawberries into tapioca mixture. Chill. Pour half of mixture into parfait glasses. Fold whipped cream into remaining mixture. Pile lightly into parfait glasses. Serves 6.

Fresh Ginger Pear Tapioca

2 cups water
⅔ cup sugar
⅛ teaspoon salt
½ to ¾ teaspoon ginger
2 pears, peeled and diced
3 tablespoons Minute Tapioca
2 maraschino cherries, diced
2 tablespoons cherry juice
2 tablespoons lemon juice

★ Combine water, sugar, salt, ginger, and pears in saucepan. Simmer until pears are tender. Drain and add enough water to juice to make 2 cups. Add Minute Tapioca to juice and water and mix well. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Fold in fruits and juices. Cool, stirring occasionally. Chill. Serve with cream. Makes 6 servings.

Cherry Tapioca

¼ cup Minute Tapioca
¾ cup sugar
¼ teaspoon salt
2½ cups cherry juice and water
2 cups (No. 2 can) drained pitted red sour cherries, water-packed*
2 drops almond extract

★ Combine Minute Tapioca, sugar, salt, cherry juice and water in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Cool, stirring occasionally. Add cherries and almond extract. Chill. Turn into sherbet glasses. Serve with whipped cream. Makes 6 servings.

* If packed in syrup, use ½ cup sugar.

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Baked Puddings

SUCH DELICIOUS SURPRISES TO POP IN AND OUT THE OVEN

FRANCES BARTON *says:*

The MIRACLE *is—convenience in desserts for hearty meals, oven meals, every day, or Sunday.*

Baked Apple Ring Tapioca

¼ cup Minute Tapioca
⅓ to ½ cup brown sugar, firmly packed
½ teaspoon salt
⅛ teaspoon mace
½ teaspoon cinnamon
2 teaspoons lemon juice
2 cups water
2 tart red apples
3 tablespoons brown sugar
1 tablespoon softened butter

★ Combine Minute Tapioca, ⅓ to ½ cup brown sugar, salt, spices, lemon juice, and water in saucepan and mix well. Bring to a full boil over medium heat, stirring constantly. Remove from heat.

Core unpeeled apples and cut in ¼-inch rings (makes about 10). Arrange half of rings in greased baking dish. Cover with tapioca mixture.

Add 3 tablespoons brown sugar to butter and mix well. Spread over tops of remaining apple rings. Arrange rings, sugar-side up, on tapioca mixture. Bake in hot oven (400°F.) 30 minutes, or until apples are browned. (If necessary, place under broiler to finish browning.) Serve warm, plain or with cream. Makes 4 to 6 servings.

Tapioca Indian Pudding

3 tablespoons Minute Tapioca
4 cups milk, scalded
1 egg, well beaten
¼ cup corn meal
⅓ cup sugar
½ cup molasses
¼ teaspoon salt
½ teaspoon vanilla
2 tablespoons butter

★ Add Minute Tapioca to milk in double boiler. Combine egg, corn meal, sugar, molasses, and salt. Add to tapioca mixture and cook 2 minutes, stirring constantly. Add vanilla and butter. Pour into greased 1½-quart baking dish and bake in slow oven (300°F.) about 1 hour. (Pudding will whey.) Serve warm with cream or ice cream. Makes 8 to 10 servings.

Deep-dish Apple Tapioca

3 cups hot water
1 to 2 tablespoons lemon juice
2½ cups sliced tart apples
⅓ cup Minute Tapioca
1 cup brown sugar, firmly packed
¾ teaspoon salt
¼ teaspoon mace
3 tablespoons butter

★ Add water and lemon juice to apples in greased 2-quart baking dish. Bake, covered, in moderate oven (375°F.) 15 minutes, or until apples are partially cooked. Add remaining ingredients, mixing thoroughly. Continue baking, uncovered, 30 minutes, stirring well after 5 minutes, then every 10 minutes, and again when removing from oven. Serve warm with a brown-sugar hard sauce or whipped cream. Makes 6 servings.

Chocolate Tapioca Soufflé

⅓ cup Minute Tapioca
½ cup sugar
¼ teaspoon salt
2 squares Baker's Unsweetened Chocolate, cut in pieces
2 cups milk
2 tablespoons butter
3 egg yolks, beaten until thick and lemon-colored
¼ teaspoon vanilla
3 egg whites, stiffly beaten

★ Combine Minute Tapioca, sugar, salt, chocolate, and milk in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Add butter. Cool slightly while beating eggs. Add egg yolks and vanilla and mix well. Add very gradually to egg whites, folding in thoroughly. Pour into greased 2-quart baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 50 minutes, or until soufflé is firm. Serve hot with plain or whipped cream, or top with Baker's Shredded Coconut. Makes 6 to 8 servings.

Plum Puff Pudding

3 tablespoons Minute Tapioca
⅛ teaspoon salt
¼ teaspoon cinnamon
1 cup drained pitted canned plums
1½ cups plum juice
½ cup water
1 tablespoon butter
1 tablespoon lemon juice
½ cup sifted Swans Down Cake Flour
2 eggs
¼ teaspoon cream of tartar
⅛ teaspoon salt
6 tablespoons sugar

★ Combine Minute Tapioca, salt, cinnamon, plums, plum juice, water, and butter in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat and add lemon juice. Pour into greased 2-quart baking dish and keep hot.

Sift flour once and measure. Beat eggs with cream of tartar and salt until very thick and lemon-colored, adding sugar gradually. Add flour all at once and stir until smooth. Turn out over tapioca-fruit mixture. Bake in slow oven (325°F.) 50 minutes, or until cake is baked. Serve warm. Makes 8 servings.

Peach Puff Pudding

★ Use recipe for Plum Puff Pudding above, substituting 2½ cups drained canned sliced peaches and 2 cups peach juice and water for plums, plum juice, and water. Add ¼ cup sugar before heating.

Blueberry Puff Pudding

★ Prepare the following fruit mixture and substitute for plum mixture in recipe for Plum Puff Pudding (above): 3 tablespoons Minute Tapioca, ¾ cup granulated sugar or firmly packed brown sugar, ⅛ teaspoon salt, 2 cups fresh blueberries, 2 cups sliced apples, 1 cup water, 1 tablespoon butter, and 2 tablespoons lemon juice. Proceed as directed above.

Chocolate Meringue Tapioca

3 egg yolks
4 cups milk
¼ cup Minute Tapioca
½ cup sugar
2 squares Baker's Unsweetened Chocolate
¼ teaspoon salt
1 teaspoon vanilla
3 egg whites
6 tablespoons sugar
½ cup Baker's Shredded Coconut

★Mix egg yolks with a small amount of the milk in saucepan. Add Minute Tapioca, ½ cup sugar, chocolate, salt, and remaining milk. Bring to a boil, stirring constantly. Add vanilla. Turn into greased 1½-quart baking dish.

Beat egg whites until foamy throughout. Add 6 tablespoons sugar, 1 tablespoon at a time, and continue beating with rotary egg beater until mixture will stand in soft peaks. Pile lightly on pudding. Sprinkle with coconut. Bake in moderate oven (350°F.) 15 minutes. Serves 8.

Pineapple Sponge Pudding

¼ cup Minute Tapioca
⅔ cup sugar
½ teaspoon salt
¾ cup milk
6 tablespoons butter
⅔ cup canned pineapple juice
¼ cup lemon juice
¾ teaspoon grated lemon rind
⅔ cup canned crushed pineapple
3 egg yolks, beaten until thick
3 egg whites, stiffly beaten

★Combine Minute Tapioca, sugar, salt, and milk in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Add butter, pineapple juice, lemon juice, lemon rind, and pineapple. Cool slightly while beating eggs. Add egg yolks and mix well. Add very gradually to egg whites, folding in thoroughly. Turn into 2-quart greased baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 1 hour, or until pudding is firm. Makes 6 to 8 servings.

Prune Sponge Pudding

★Combine ¼ cup Minute Tapioca, ¼ cup sugar, ½ teaspoon salt, and 1⅓ cups prune juice and water. Bring to a boil over medium heat. Add 1 tablespoon butter, 1½ tablespoons lemon juice, ½ teaspoon grated lemon rind, and 1 cup finely cut cooked sweetened prunes. Cool. Separate 3 eggs and beat as for Pineapple Sponge Pudding. Proceed as directed.

Peach Cobbler

3 tablespoons Minute Tapioca
⅔ cup sugar
¼ teaspoon salt
¼ teaspoon nutmeg
3½ cups (No. 2½ can) canned sliced peaches, and juice
2 tablespoons lemon juice
¼ teaspoon grated lemon rind
2 tablespoons butter
1½ cups sifted flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
6 tablespoons shortening
½ cup milk (about)

★In an 11x7x2-inch baking pan, combine Minute Tapioca, sugar, salt, nutmeg, peaches, fruit juices, and lemon rind; dot with butter. Let stand 15 minutes.

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually, stirring until soft dough is formed. Turn out on lightly floured board and knead 30 seconds, or enough to shape. Roll dough about ¼ inch thick to fit top of pan and cut with several slits to permit escape of steam. Roll over rolling pin and lift onto pan; then unroll and fit over peaches, pressing dough against pan to seal. Flute edges. Bake in hot oven (425°F.) 30 minutes, or until done. Makes 8 servings.

Savory Soups

"MY, OH MY! MUST BE THERE'S A CHEF IN THE HOUSE!"

FRANCES BARTON *says:*

The MIRACLE *is— a blending of flavors, a richness of stock that taste mighty expert.*

Duchess Soup

2 tablespoons minced onion
2 tablespoons butter
2 tablespoons Minute Tapioca
1¼ teaspoons salt
⅛ teaspoon pepper
4 cups milk
½ cup grated American cheese
2 tablespoons chopped parsley

★Sauté onion in butter in saucepan until tender. Add Minute Tapioca, salt, pepper, and milk. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Add cheese and parsley, and stir until the cheese is melted. Makes 4 to 6 servings.

Corn Soup

★ Cook 1½ cups canned corn in 1 cup meat broth (or 1 cup water and 2 bouillon cubes) 10 minutes; force through sieve. Combine with 2½ cups rich milk, 1½ tablespoons Minute Tapioca, 1 teaspoon salt, ¼ teaspoon sugar, and ½ teaspoon minced onion. Bring to a boil over medium heat, stirring constantly. Add 1½ tablespoons butter. Garnish with popcorn or parsley. Serves 4 to 6.

Tomato Bisque

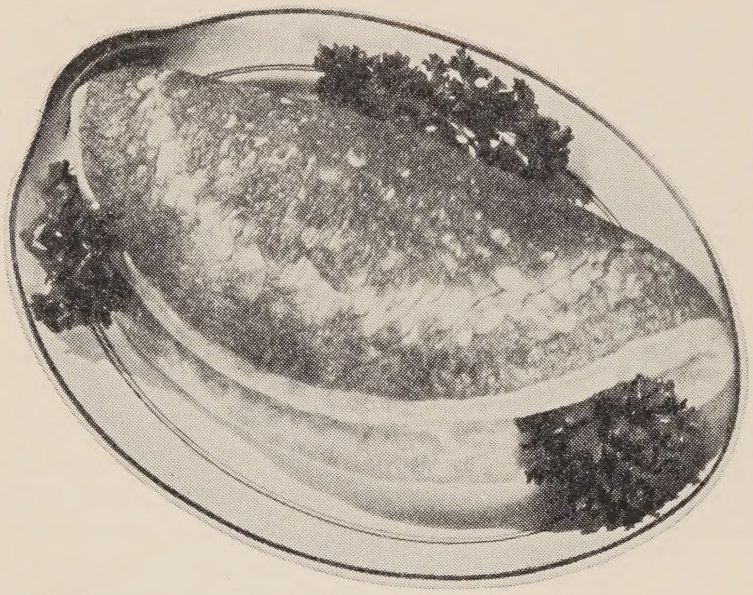
2 tablespoons Minute Tapioca
1 cup milk
1 cup water
⅓ cup light cream
2½ cups canned tomatoes or tomato juice
1 tablespoon sugar
2 teaspoons salt
⅛ teaspoon pepper
3 tablespoons butter

★ Combine Minute Tapioca, milk, water, and cream in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Let stand 3 minutes, stirring once or twice.

Combine tomatoes, sugar, salt, and pepper. Bring to a boil. Add butter. Pour slowly into tapioca mixture, stirring constantly. Serve at once. Serves 5 or 6.

Soufflés and Omelet

SO HANDSOME...THEY NEVER SIT DOWN BEFORE COMPANY



FRANCES BARTON *says:*

The MIRACLE *is—the oh-so-fluffy, moist, and wonderful texture that stays up for serving!*

Cheese Soufflé

3 tablespoons Minute Tapioca
1 teaspoon salt
1 cup milk
¾ cup grated American cheese
3 egg yolks, beaten until thick and lemon-colored
3 egg whites, stiffly beaten

★ Combine Minute Tapioca, salt, and milk in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Add cheese and stir until melted. Cool slightly while beating eggs. Add egg yolks and mix well. Add very gradually to egg whites, folding in thoroughly.

Turn into greased 1½-quart baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 50 minutes, or until soufflé is firm. Makes 4 or 5 servings.

This soufflé may be baked in greased ramekins in moderate oven (350°F.) 30 minutes, or until it becomes firm.

Ham Soufflé

6 tablespoons Minute Tapioca
¼ teaspoon salt
⅛ teaspoon pepper
2 teaspoons grated onion
¾ cup milk
¾ cup ham or chicken stock, or ¾ cup water and 2 bouillon cubes
1 cup ground cooked ham
2 tablespoons chopped parsley
3 egg yolks, beaten until thick
3 egg whites, stiffly beaten

★ Combine Minute Tapioca, salt, pepper, onion, milk, and stock in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat. Add ham and parsley. Cool slightly while beating eggs. Add egg yolks and mix well. Add gradually to egg whites, folding in thoroughly.

Turn into greased 2-quart baking dish. Place in pan of hot water. Bake in moderate oven (350°F.) 1 hour, or until soufflé is firm. Makes 6 servings.

Tuna and Celery Soufflé

6 tablespoons Minute Tapioca
1½ teaspoons salt
⅛ teaspoon pepper
1 tablespoon grated onion
1 cup chopped celery
1½ cups milk
1¼ cups (7-ounce can) flaked tuna fish
1 to 2 tablespoons chopped pimento
3 egg yolks, beaten until thick and lemon-colored
3 egg whites, stiffly beaten

★ Combine Minute Tapioca, salt, pepper, onion, celery, and milk in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat and add fish and pimento. Cool slightly while beating eggs. Add egg yolks and mix well. Add very gradually to the beaten egg whites, folding in thoroughly.

Turn into greased 2-quart baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 1 hour, or until soufflé is firm. Makes 6 servings.

Vegetable Soufflé

1 tablespoon minced onion
1 tablespoon minced green pepper
2 tablespoons butter
3 tablespoons Minute Tapioca
1 teaspoon salt
⅛ teaspoon pepper
½ cup finely cut celery
1 cup milk
½ cup cooked peas
½ cup cooked diced carrots
3 egg yolks, beaten until thick and lemon-colored
3 egg whites, stiffly beaten

★ Sauté onion and green pepper in butter in saucepan until tender but not browned. Add Minute Tapioca, salt, pepper, celery, and milk. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat and add peas and carrots. Cool slightly while beating eggs. Add egg yolks and mix well. Add very gradually to the egg whites, folding in thoroughly.

Turn into greased 2-quart baking dish. Place in pan of hot water, and bake in moderate oven (350°F.) 1 hour, or until soufflé is firm. Serve plain, with crisp bacon, or with rich white sauce or savory cheese sauce. Makes 6 servings.

Spanish Omelet

2 tablespoons Minute Tapioca
¾ teaspoon salt
⅛ teaspoon pepper
¾ cup milk
1 tablespoon butter
4 egg yolks, beaten until thick and lemon-colored
4 egg whites, stiffly beaten

★ Combine Minute Tapioca, salt, pepper, and milk in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Add butter. Cool slightly while beating eggs. Add egg yolks and mix well. Add very gradually to egg whites, folding in thoroughly.

Turn into hot, buttered, 10-inch skillet. Cook over low heat 3 minutes. Then bake in moderate oven (350°F.) 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean. Cut across at right angles to handle of pan, being careful not to cut all the way through. Fold carefully from handle to opposite side. Turn out on hot platter; place Spanish Sauce between folded layers and around omelet. Serve at once. Makes 6 servings.

Spanish Sauce

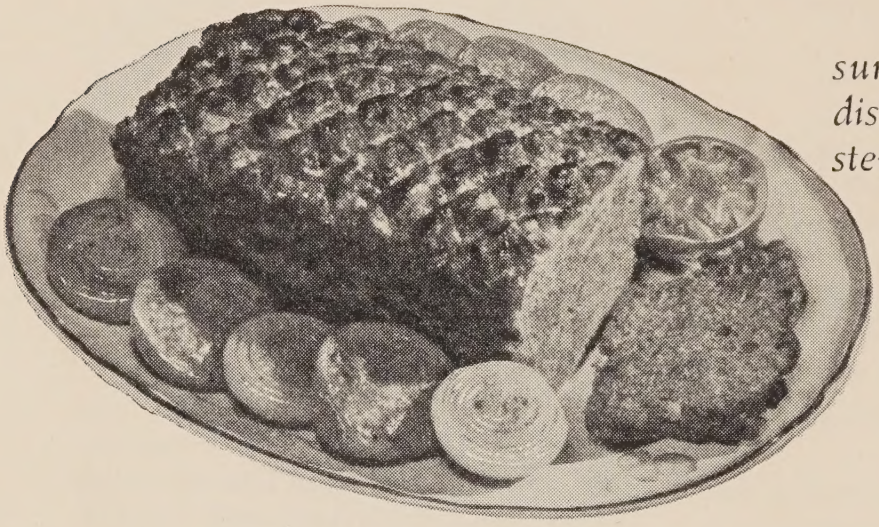
★ Melt 6 tablespoons butter in saucepan. Add ¼ cup each chopped onions and green peppers and sauté until onions are golden brown. Add 1 teaspoon salt, 2 teaspoons sugar, dash of cayenne, 1 cup sliced canned mushrooms, and 2 cups canned tomatoes. Cook over medium heat 15 minutes, or until mushrooms and peppers are tender.

Meat Loaves, Casseroles

NEW TRICKS WITH OLD FAVORITES . . . AND NEW FAVORITES, TOO

FRANCES BARTON *says:*

The MIRACLE *is—sure success in many a dish . . . loaves that slice, stews thickened perfectly!*



Lamb en Casserole

1 pound boned lamb shoulder, cut in 1-inch pieces
½ cup sliced onions
1 tablespoon fat
2½ cups hot water
1 bay leaf
2 teaspoons salt
⅛ teaspoon pepper
1 cup finely diced carrots
1 cup finely diced potatoes
2 cups canned tomatoes
2 tablespoons Minute Tapioca
9 unbaked baking powder biscuits, rolled ¼ inch thick

★ Brown lamb and onions in fat in heavy saucepan or skillet. Add water and bay leaf. Cover and simmer 30 minutes, or until meat is almost tender. Add salt and pepper. Then add vegetables and continue cooking 30 minutes longer, or until vegetables and meat are done. Remove bay leaf. Add Minute Tapioca gradually to meat mixture and mix well. Measure into 2-quart baking dish, adding water if necessary to make 6½ cups mixture. Bake in hot oven (450°F.) 5 minutes. Then stir well and bake 5 minutes longer. Place biscuits on top of meat mixture and continue baking 12 minutes, or until biscuits are browned. Makes 6 to 8 servings.

Chicken Pie

1 cup sliced mushrooms
2 tablespoons butter
2 tablespoons Minute Tapioca
1½ teaspoons salt
⅛ teaspoon pepper
⅛ teaspoon paprika
½ cup top milk or light cream
1½ cups chicken stock
1½ cups diced cooked chicken
1 cup cooked or canned peas
6 cooked white onions
Pastry

★ Sauté mushrooms in butter over low heat 5 minutes. Combine Minute Tapi-

oca, salt, pepper, paprika, top milk, and chicken stock in saucepan. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Remove from heat. Add mushrooms, chicken, peas, and onions. Pour into greased 1½-quart baking dish.

Roll pastry ⅛ inch thick to fit baking dish. Place over chicken mixture, pressing dough against edge of dish to seal. With sharp knife, make slits to permit escape of steam. Bake in hot oven (425°F.) 12 to 15 minutes. Makes 6 servings.

Savory Meat Loaf

1½ tablespoons diced salt pork or bacon
¼ cup finely chopped onion
2 pounds round beef, ground
⅓ cup Minute Tapioca
3½ teaspoons salt
¼ teaspoon pepper
1½ cups crushed canned tomatoes

★ Fry salt pork or bacon until crisp; add onion and cook until golden brown. Add to other ingredients and mix thoroughly. Pack into 10x5x3-inch loaf pan. Bake in moderate oven (350°F.) 1 hour, or until done. Serve hot or cold. Garnish with parsley. Makes 8 to 12 servings.
Note: If desired, add ½ cup cooked peas to above ingredients.

Hawaiian Meat Loaf

1 pound ground veal
1 cup ground cooked ham, packed
2 tablespoons Minute Tapioca
1 teaspoon salt
½ cup canned crushed pineapple, drained
½ cup pineapple juice
2 tablespoons brown sugar

★ Combine ground veal, ham, Minute Tapioca, salt, crushed pineapple, and pineapple juice. Mix well. Shape into loaf on baking sheet. Sprinkle top with brown sugar. Bake in moderate oven (350°F.) 1 hour. Makes 6 servings.

Veal Stew

1 pound boned veal shoulder, cut in 1-inch cubes
1 tablespoon fat
2 cups hot water
6 peeled small white onions
4 pared potatoes
1 cup cut green beans
½ cup chopped celery
1½ teaspoons salt
⅛ teaspoon pepper
2½ tablespoons Minute Tapioca

★ Brown veal in fat in heavy saucepan or skillet. Add 2 cups water, cover, and simmer 30 minutes, or until meat is almost tender. Add onions, potatoes, beans, celery, salt, and pepper and simmer 30 minutes longer, or until meat and vegetables are tender. Pour off stock, measure, and add enough water to make 2 cups. Return stock to meat mixture. Add Minute Tapioca, mix well, and bring to a boil, stirring constantly. Then boil briskly 1 minute. Makes 4 servings.

Scalloped Ham and Cabbage

4 cups coarsely shredded cabbage
3 tablespoons Minute Tapioca
½ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
2 cups milk
2 tablespoons butter
1¼ cups (½ pound) chopped cooked ham
½ cup fine bread crumbs, buttered

★ Cook cabbage in boiling salted water 2 minutes; drain. Combine Minute Tapioca, salt, pepper, paprika, and milk in saucepan. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Remove from heat. Add butter, cabbage, and ham and mix well. Turn into greased 1½-quart baking dish. Cover with crumbs. Bake in moderate oven (350°F.) 20 minutes, or until crumbs are browned. Makes 4 to 6 servings.

Medley of Vegetables

4 tablespoons butter
1½ cups sliced onions
2 cups celery, cut in thin strips
1½ cups carrots, cut in thin strips
2 cups string beans, cut in thin strips
¾ cup green peppers, cut in thin strips
2½ teaspoons salt
¼ teaspoon pepper
1½ cups mushrooms, sliced lengthwise
2 cups canned tomatoes
2 tablespoons Minute Tapioca

★ Melt butter in saucepan. Add onions, celery, carrots, string beans, green peppers, and seasonings and cook 10 minutes, stirring frequently. Add mushrooms and tomatoes and simmer 20 minutes, or until vegetables are tender. Then add Minute Tapioca and cook 5 minutes longer, stirring occasionally. Serve with crisp bacon or grilled frankfurters, if desired. Makes 6 servings.

Chop Suey

½ pound lean pork (shoulder)
2 tablespoons fat
3 cups beef stock, or 3 cups hot water and 3 bouillon cubes
1¼ teaspoons salt
¾ teaspoon Worcestershire sauce
1 cup (¼ pound) sliced mushrooms
1½ cups thinly sliced celery
½ cup chopped celery leaves
1 cup thinly sliced onions
⅔ cup thinly sliced green pepper
3 tablespoons Minute Tapioca

★ Cut pork in small pieces and brown in fat in heavy saucepan. Add half of stock, cover, and simmer until meat is tender. Then add remaining stock, seasonings, and vegetables, and simmer 20 minutes longer, or until vegetables are tender, but still crisp. Pour off stock, measure, and add water to make 2¼ cups. Return stock to meat mixture. Add Minute Tapioca, mix well, and bring slowly to a boil, stirring constantly. Serve hot with rice or noodles. Makes 4 to 6 servings.

Casserole of Salmon

1 cup (8-ounce can) salmon
1¼ cups salmon liquid and milk
2 tablespoons Minute Tapioca
½ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
1 cup finely chopped celery
1 tablespoon minced onion
1 tablespoon melted butter
6 to 8 unbaked baking powder biscuits, rolled ¼ inch thick

★ Drain salmon; add milk to liquid to make 1¼ cups. Flake salmon. Add Minute Tapioca, seasonings, celery, onion, butter, and salmon liquid and milk. Pour into greased 1½-quart baking dish and bake in hot oven (425°F.) 5 minutes. Then stir well and bake 5 minutes longer. Stir again. Place biscuits on top of salmon mixture and continue baking 12 minutes, or until biscuits are browned. Makes 4 servings.

Flaked Fish Casserole

2 egg yolks
2 cups milk
2 tablespoons Minute Tapioca
1½ teaspoons salt
Dash of pepper
½ cup finely cut celery
1½ teaspoons scraped onion
2 cups flaked cooked fish
2 tablespoons chopped parsley
2 egg whites, stiffly beaten
½ cup bread crumbs, buttered

★ Mix egg yolks with a small amount of the milk in saucepan. Add remaining milk, Minute Tapioca, salt, pepper, celery, and onion and mix well. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Remove from heat. Add fish and parsley. Add very gradually to beaten egg whites, folding in thoroughly. Turn into greased 2-quart baking dish. Cover with crumbs. Bake in moderate oven (350°F.) 50 minutes, or until browned. Makes 6 to 8 servings.

Here's the magic key to all the delicious dishes in this book. It's Minute Tapioca, easy to buy and easy to use. This is quality, quick-cooking tapioca processed under American standards for American homes. Keep a package always handy to make miracle dishes for your meals.